

Thanksgiving Left Over Sliders

INGREDIENTS

- Leftover Turkey or ham (or both!)
- 6 slices Swiss OR Provolone cheese OR gouda
- 1 1/4 cup cranberry sauce
- 12 leftover dinner rolls (Hawaiian Dinner Rolls will work too!)
- 2 1/2 tablespoons butter melted or ghee
- 1 1/2 teaspoon Worcestershire Sauce
- 1 teaspoon Dijon Mustard or honey mustard
- 1 teaspoon Poppy Seeds
- 2-3 cloves garlic minced
- Chopped green onions

DIRECTIONS

1. Line baking sheet with parchment paper.
2. Cut the rolls in half and place on baking sheet. Lay down the turkey or ham in an even layer.
3. Next spread the cranberry sauce over the turkey and top with cheese of choice.
4. Add the top layer of bread over the cheese.
5. In a small bowl, combine the melted butter and garlic, garlic, dijon mustard, Worcestershire Sauce, and poppy seeds. Brush the top of the bread rolls with the butter mixture
6. Cover with foil and bake for 12 minutes.
7. Remove the foil and bake another 10-12 minutes or until the top is brown. Make sure to keep an eye on them when you uncover them so they don't burn on top. add chopped green onions on top if desired.
8. Serve and enjoy!